





APERITIVO

GRAZING

149
295

Salumi, local imported cheeses, olives, seasonal berries, dips and crackers.

BOX: Feeds 10–15

BOARD: Feeds 30

CHARGRILLED CHICKEN SKEWERS

4.10

Honey soy • Lemon & herb • Peri peri

Min12

ARANCINI

4.00

4.20

- Bolognese | Mushroom & truffle^V
- Pea & pumpkin^{V, GF}

Min 12 | Pair with: Mayonnaise +3.50

ARTISAN BREAD BOX

59

Sourdough Olive Baguette & 25 ciabatta rolls.

Feeds 20.

COCKTAIL SAUSAGES

32

12–14 units per kg.

(GF, DF)

CAPRESE SKEWERS

3.80

Pomodorini, bocconcini topped w/ balsamic glaze & basil.

Min 12



BOXED

SLIDERS	4.70
Pulled beef & rocket • Pork with slaw • Cheeseburger • Egg & bacon Min 12.	
PANINI	129
Caprese • Prosciutto & mozzarella • Mortadella & stracciatella • Vegetarian 20 per box.	
CHICKEN COTOLETTA PANINI	139
Cotoletta, house mayo, lettuce, tomato, cheddar on a fresh ciabatta 20 per box.	
GOURMET PARTY BOX	4.50
Sausage rolls • Shepherd's pie • Party pies • Veggie rolls Min 12 Available individually or assorted	
PIZZA	68
Vegetarian • Margherita • Capricciosa • Calabrese • Focaccia Approx 20 slices per box.	
YOGHURT & GRANOLA	7.50
Greek yoghurt, house-made granola, fresh berries. Individual sealed cans. Min 12.	
SAVOURY FILLED CROISSANTS	6
Leg ham & swiss • Salmon, rocket & cream cheese Min 12.	
MINI QUICHES	4.50
Lorraine or vegetarian Min 12.	
SANDWICHES	129
Chicken & cucumber • Ham & tasty cheese • Vegetarian Assorted or single selection Three-point cut • 40 per box.	



PASTA

LINA'S LASAGNA

45 | 75 | 105

4-6 | 20-25 | 30-35.

PENNE ALLA VODKA

49 | 79 | 109

House-made vodka sauce, fresh chilli and parmesan.

4-6 | 20-25 | 30-35.

VEGETARIAN LASAGNA (V)

55 | 85 | 115

4-6 | 20-25 | 30-35

CLASSIC SPAGHETTI

39 | 69 | 99

Napoli sugo with basil.

4-6 | 20-25 | 30-35

TORTELLINI ALLA PANNA

49 | 79 | 109

Creamy mushroom sauce with grated parmesan.

4-6 | 20-25 | 30-35

CANNELLONI

55 | 85 | 115

Spinach and ricotta.

4-6 | 20-25 | 30-35

EGGPLANT PARMIGIANA

69 | 129

8-10 | 35 - 40

HOUSE-MADE GNOCCHI

45 | 75 | 125

Bolognese · Napoli (V) · Pesto (V) · Ragù

4-6 | 20-25 | 30-35

ORECCHIETTE

59 | 89 | 149

Italian pork sausage, broccoli, garlic and pecorino.

4-6 | 20-25 | 30-35

PRAWN LINGUINE

59 | 89 | 149

Sautéed garlic chilli prawns, pesto oil, fresh herbs and lemon.

contains nuts*

4-6 | 20-25 | 30-35



SIDES

MEATBALLS

2.20

Napoli sugo | Sweet chilli.

Q: 50 or 100.

PESTO GREEN BEANS

89

Topped with pine nuts.

Feeds 20-25 | (V, DF, GF).

HONEY GLAZED CARROTS

89

Feeds 20-25 | (V, DF, GF).

ROASTED ROSEMARY POTATOES

59 | 89 | 110

Feed, 10-12 | 20-25 | 38-40 | (V, DF, GF).

ROASTED PUMPKIN WEDGES

89

Topped with fetta & rosemary

Feeds 20-25 | (V, GF)

CAULIFLOWER STEAKS

89

Topped w/ chimichurri dressing

Feeds 20-25 | (V, GF).

VEGETARIAN FRIED RICE

95*

Add Prawn +30 | Add Bacon +15

Feeds 30-35 | (V, DF, GF).



CARNE

BRAISED BEEF	13.50 pp
---------------------	----------

Carrots, onions, tomato, garlic and herb stock.
(DF, GF) | Min serve - 12ppl

VEAL COTOLETTE	6.50
-----------------------	------

Herbed parmesan crumb.
Min 12

OSSO BUCO	16.90 pp
------------------	----------

Tomato broth with celery, carrots, onions and peperoni rossi.
(DF, GF) | Min serve - 12ppl.

SLOW BRAISED LAMB SHOULDER	16.90 pp
-----------------------------------	----------

Lemon, garlic and rosemary.
(DF, GF) | Min serve - 12ppl.

SEASONED PORCHETTA	80 per kg
---------------------------	-----------

Rare-breed boneless pork belly, rind on, rolled with
fresh herbs, fennel seed, garlic, chilli and lemon zest.

Min 2kg | Per kg Feeds 4-6 | Uncut.



POLLO

CHICKEN COTOLETTE

3.80

Herbed parmesan crumb schnitzel.
Min 12

CHICKEN PARMIGIANA

5.50

Napoli sugo, mozzarella and parmigiano.
Min 12

CHICKEN CACCIATORE

69 | 149

Tomato, celery, carrots, black olives, peperoni rossi.
30 pieces

MARINATED CHICKEN MARYLAND

149

Boneless, in garden herbs, garlic, onion and lemon dressing.
Feeds 30.

WINGETTES & DRUMETTES

32, per kg

Lemon & herb, or honey soy.
2kg min



PESCE

SALT & PEPPER CALAMARI

38 per kg

Min 2kg - per kg feeds 6–8.

CRUMBED CALAMARI

45 per kg

Min 2kg - per kg feeds 6–8.

AKAROA SALMON FILLET

249

Salmon fillet served on brown rice, seasonal greens topped w/ roasted cherry tomatoes

GARLIC PRAWNS

75 per kg

Rocket, garlic and lemon wedges. Chilli optional.
Min 2kg.

SEAFOOD PLATTER

MP

Lobster, Sydney rock oysters, soft crab, clams, whole prawns and prawn tails, lemon & lime wedges, paired w/ dipping sauces and lastly paired with a 10g Oscietra grand reserve caviar.

Feeds 20

Ask our team for the Market Price



INSALATA

HERBED CABBAGE SLAW	78
----------------------------	----

Honey mustard dressing

ROCKET & PUMPKIN	78
-----------------------------	----

Rocket with balsamic glaze, roast pumpkin, fetta, oregano and pine nuts.

CAPRESE	78
----------------	----

Tomato, red onion, oregano and buffalo mozzarella.

GREEK	78
--------------	----

Tomato, cucumber, red onion, fetta, lemon and olive oil.

FENNEL & ORANGE Seasonal Exclusive*	78
--	----

Fennel, Spanish onion, orange segments and parsley.

ITALIAN GARDEN	78
-----------------------	----

Lettuce, cherry tomatoes, cucumber, olives, oregano and balsamic dressing.

CAESER SALAD	95
---------------------	----

Crisp cos lettuce tossed in our house-made creamy Caesar dressing, topped with shaved Parmesan, crunchy croutons and crispy bacon.

Add Chicken +\$15

MEDITERRANEAN PESTO PASTA SALAD	95
--	----

Zucchini, peas, olives, cherry tomatoes, rocket and parmigiano shavings. (V)

SEAFOOD PASTA SALAD	110
----------------------------	-----

Prawns, Imitation crab, bow tie pasta, celery, cabbage, carrot, capsicum and a sweet and tangy cocktail dressing



DOLCE

BIGNÈ 4.50 ea

Chocolate or vanilla.
Min 12.

TIRAMISÙ 7.50 | 75 | 140

Sizes, Individual | Feed 20–25 | Feed 40.

CANNOLI 4.50 ea

Chocolate or vanilla.
Min 12.

DANISH PASTRIES 4.50 ea

Mini cherry, apricot, almond and spiced apple.
Min 12.

SEASONAL FRUIT 6 pp 120

Sweet and tangy seasonal fruits, including berries.

INDIVIDUAL CUPS | PLATTER

MINI LEMON TART 4.50 ea

Individually made, sweet shortcrust.
Min 12.

MINI CAKES, MUFFINS & PASTRIES From 4.50 ea

Mini Eclairs | Charlottes | Carrot Cake | Scones | ...Slices, etc
Min 12.



INFORMATION

TRAY SIZES

Serving sizes are listed beneath each menu item.

Available tray sizes: Family, Medium and Large.

DIETARY REQUIREMENTS

Cucina No.5 is not an allergen-free kitchen.

A minimum of 48 hours' notice is required for all dietary requirements.

PRICING & PAYMENT

All prices exclude GST. GST will be added to your invoice.

A 50% deposit is required upon acceptance of a quote.

Seasonal pricing may change without notice.

Minimum order values apply.

CANCELLATIONS

Cancellations will be issued as a credit note, valid for 12 months from the date of issue.
Refunds are strictly not available.

Credit notes are non-transferable and cannot be redeemed on seasonal dates.

DELIVERY & PICK-UP

Deliveries

- Available Tuesday to Sunday.
- Times will be confirmed upon booking.
- Delivery fees will be added to your invoice.

Pick-ups

Available Monday to Saturday, between 11 am and 6 pm.

Outside these hours are available upon request and subject to confirmation.

Sunday pick-ups are available upon confirmation.

RETURNING TRAYS

Reusable steel trays must be returned clean within 3–5 days after your event.

Disposable trays and boxes do not need to be returned.

SAT | SUN QUESTIONS?

For weekend enquiries, please contact us via:

Email: enquiries@thecateringbuffetco.com.au

Phone: 9069 0559 — select option 4.